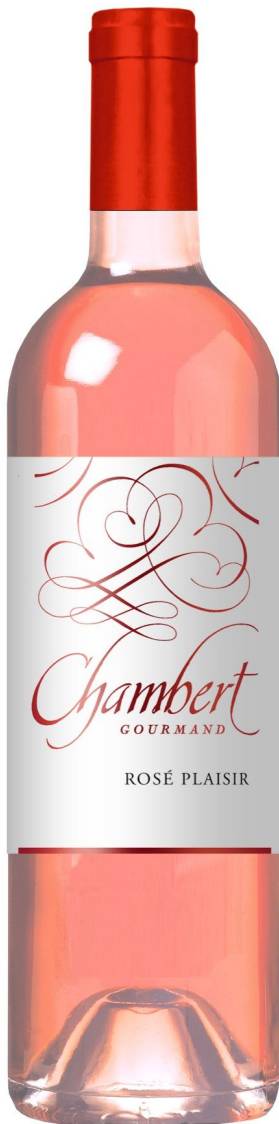




Chambert Gourmand

Rosé Plaisir



Appellation: VDP - Comte Tolosan

Owner : Philippe Lejeune

Winemaker : Stéphane Deroncourt

Varietal Composition

80 % Malbec, 20 % Merlot

Vineyard

Vines located at the highest part of the plateau (1,000 feet high). Clay - limestone soil with iron oxide. **Biodynamic** viticulture (ECOCERT Organic label certification started over the whole vineyard in 2009). Leaf-thinning, green harvest, de-stemming. Mechanical and manual harvest: grapes triple sorting on sorting tables.

Vine Age : 20 years old

Yield : 40 hl/ha.

Chambert cares about the environment



Winemaking

- Maceration/Bleeding: 10 hours after harvest
- Slow fermentation (28/30°C) with natural yeast
- Malolactic fermentation in vats.
- Aging 6 months in vats.
- Estate bottled.

Tasting

- Deep colored rosé wine.
- Probably softest, most luscious, soothing pink you'll have tasted for a long time. The feel and tannins are great with food but the sheer fruitiness of the wine means it can be enjoyed by itself. Great dollops of ripe cherries and raspberries
- Serve chilled 12°C ()

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